

T-fal®

BREAD & Baguette Maker



Bread For Homemade Success.

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Recipe Book



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BREAD

& Baguette
Maker

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Classic White Bread

Basic White

PROGRAM #1

Ingredients	2 lb.	2.5 lb.	3 lb.
water	1 1/2 cups	1 3/4 cups	2 1/3 cups
salt	1 1/2 tsp.	2 tsp.	3 tsp.
white flour	3 1/3 cups	4 2/3 cups	6 cups
yeast (active dry, quick-rise or bread machine)	1/2 tsp.	3/4 tsp.	1 1/2 tsp.

Directions

Add the ingredients into the bread pan in the order listed.

Place the bread pan in the machine.

Select Program #1, the weight of the bread and the desired crust color.

Press the On/Off button.

At the end of the program, turn the machine off and remove the bread pan. Remove the bread from the pan. If necessary turn the bread on its side and remove the kneading paddles with the hook provided.

Let bread cool thoroughly before slicing.



Sandwich Loaf

Basic White

PROGRAM #1

Ingredients	2 lb.	2.5 lb.	3 lb.
water	1 1/8 cups	1 1/3 cups	1 2/3 cups
oil	1 1/2 Tbs.	2 Tbs.	2 1/2 Tbs.
salt	1 1/2 tsp.	2 tsp.	2 1/2 tsp.
sugar	1 1/2 Tbs.	2 Tbs.	2 1/2 Tbs.
dried milk powder	2 Tbs.	2 1/2 Tbs.	3 Tbs.
white flour	3 1/2 cups	4 1/4 cups	5 1/3 cups
yeast (active dry, quick-rise or bread machine)	1 1/2 tsp.	1 1/2 tsp.	2 tsp.

Directions

Add the ingredients into the bread pan in the order listed.

Place the bread pan in the machine.

Select Program #1, the weight of the bread and the desired crust color.

Press the On/Off button.

At the end of the program, turn the machine off and remove the bread pan. Remove the bread from the pan. If necessary turn the bread on its side and remove the kneading paddles with the hook provided.

Let bread cool thoroughly before slicing.



Crusty French Garlic Bread

French

PROGRAM #2

Ingredients	2 lb.	2.5 lb.	3 lb.
water	1 1/3 cups	1 2/3 cups	2 1/8 cups
salt	1 1/2 tsp.	2 tsp.	3 tsp.
sugar	1/2 Tbs.	1 Tbs.	1 1/2 Tbs.
white flour	3 1/2 cups	4 2/3 cups	6 cups
yeast (active dry, quick-rise or bread machine)	1 tsp.	1 1/2 tsp.	2 tsp.
chopped garlic cloves	2	3	4 1/2

Directions

Add the water, salt, sugar, flour and then yeast into the bread pan.

Place the bread pan in the machine.

Select Program #2, the weight of the bread and the desired crust color.

Press the On/Off button.

When you hear the beep at the end of the first kneading cycle, add the garlic.

At the end of the program, turn the machine off and remove the bread pan. Remove the bread from the pan. If necessary turn the bread on its side and remove the kneading paddles with the hook provided.

Let bread cool thoroughly before slicing.



Farmhouse Bread

French

PROGRAM #2

Ingredients	2 lb.	2.5 lb.	3 lb.
water	1 1/2 cups	2 1/8 cups	3 1/8 cups
salt	1 1/2 tsp.	2 tsp.	2 1/2 tsp.
white flour	2 cups	2 2/3 cups	4 cups
rye flour	3/4 cup	1 cup	1 cup
whole wheat flour	3/4 cup	1 cup	1 cup
yeast (active dry, quick-rise or bread machine)	1/2 tsp.	3/4 tsp.	1 1/2 tsp.

Directions

Add the ingredients into the bread pan in the order listed.

Place the bread pan in the machine.

Select Program #2, the weight of the bread and the desired crust color.

Press the On/Off button.

At the end of the program, turn the machine off and remove the bread pan. Remove the bread from the pan. If necessary turn the bread on its side and remove the kneading paddles with the hook provided.

Let bread cool thoroughly before slicing.



Country Loaf

Whole Wheat

PROGRAM #3

Ingredients	2 lb.	2.5 lb.	3 lb.
water	1 1/4 cups	1 2/3 cups	2 1/8 cups
sunflower oil	1/2 Tbs.	1 Tbs.	1 1/2 Tbs.
salt	1 1/2 tsp.	2 tsp.	3 tsp.
sugar	1 Tbs.	1 1/2 Tbs.	2 Tbs.
dried milk powder	2 Tbs.	2 1/2 Tbs.	3 1/2 Tbs.
white flour	1 3/4 cups	2 1/3 cups	3 cups
whole wheat flour	3/4 cup	1 1/8 cups	1 1/4 cups
rye flour	3/4 cup	1 1/8 cups	1 1/4 cups
yeast (active dry, quick-rise or bread machine)	1 1/2 tsp.	2 tsp.	2 1/2 tsp.

Directions

Add the ingredients into the bread pan in the order listed.

Place the bread pan in the machine.

Select Program #3, the weight of the bread and the desired crust color.

Press the On/Off button.

At the end of the program, turn the machine off and remove the bread pan. Remove the bread from the pan. If necessary turn the bread on its side and remove the kneading paddles with the hook provided.

Let bread cool thoroughly before slicing.



Whole Wheat Bread

Whole Wheat
PROGRAM #3

Ingredients	2 lb.	2.5 lb.	3 lb.
water	1 1/3 cups	1-2/3 cups	2 1/8 cups
oil	1/2 Tbs.	1 Tbs.	1 1/2 Tbs.
salt	1 1/2 tsp.	2 tsp.	3 tsp.
sugar	1 Tbs.	1 1/2 Tbs.	2 Tbs.
dried milk powder	1 1/2 Tbs.	2 Tbs.	2 1/2 Tbs.
white flour	1 1/4 cups	1 2/3 cups	2 cups
whole wheat flour	2 1/3 cups	3 1/8 cups	4 cups
yeast (active dry, quick-rise or bread machine)	1 tsp.	1 1/2 tsp.	2 tsp.

Directions

Add the ingredients into the bread pan in the order listed.

Place the bread pan in the machine.

Select Program #3, the weight of the bread and the desired crust color.

Press the On/Off button.

At the end of the program, turn the machine off and remove the bread pan. Remove the bread from the pan. If necessary turn the bread on its side and remove the kneading paddles with the hook provided.

Let bread cool thoroughly before slicing.

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Brioche

Sweet

PROGRAM #4

Ingredients	2 lb.	2.5 lb.	3 lb.
milk	1/4 cup	1/3 cup	1/2 cup
eggs	3	4	4
butter	2/3 cup	3/4 cup	1 cup
salt	1 1/2 tsp.	2 tsp.	2 tsp.
sugar	1/4 cup	1/3 cup	1/2 cup
white flour	3 cups	3 3/4 cups	4 1/2 cups
yeast (active dry, quick-rise or bread machine)	2 1/2 tsp.	3 1/2 tsp.	4 tsp.
chocolate chips	1 cup	1 1/8 cups	1 1/3 cups

Directions

Add the milk, eggs, softened butter, salt, sugar, flour and then yeast into the bread pan.

Place the bread pan in the machine.

Select Program #4, the weight of the bread and the desired crust color (light).

Press the On/Off button.

When you hear the beep at the end of the first kneading cycle, add the chocolate chips.

At the end of the program, turn the machine off and remove the bread pan. Remove the bread from the pan. If necessary turn the bread on its side and remove the kneading paddles with the hook provided.

Let bread cool thoroughly before slicing.



Raisin Bread

Sweet

PROGRAM #4

Ingredients	2 lb.	2.5 lb.	3 lb.
milk	2 1/2 Tbs.	3 Tbs.	3 1/2 Tbs.
eggs	3	5	6
butter	3/4 cup	1 cup	1 1/2 cups
salt	1 1/2 tsp.	2 tsp.	2 1/2 tsp.
sugar	1/4 cup	1/3 cup	1/3 cup
white flour	2 1/2 cups	3 1/2 cups	4 1/8 cups
yeast (active dry, quick-rise or bread machine)	2 tsp.	2 1/2 tsp.	3 tsp.
raisins	1 cup	1 1/8 cups	1 1/3 cups

Directions

Add the milk, eggs, softened butter, salt, sugar, flour and then yeast into the bread pan.

Place the bread pan in the machine.

Select Program #4, the weight of the bread and the desired crust color (light).

Press the On/Off button.

When you hear the beep at the end of the first kneading cycle, add the raisins.

At the end of the program, turn the machine off and remove the bread pan. Remove the bread from the pan. If necessary turn the bread on its side and remove the kneading paddles with the hook provided.

Let bread cool thoroughly before slicing.



Quick Loaf

Express

PROGRAM #5

Ingredients	2.0 lb.
water	1 2/3 cups
oil	2 Tbs.
salt	2 tsp.
sugar	1 1/2 tsp.
dried milk powder	2 1/2 tsp.
white flour	4 1/4 cups
yeast (active dry, quick-rise or bread machine)	4 tsp.

Directions

Add the ingredients into the bread pan in the order listed.

Place the bread pan in the machine.

Select Program #5.

Press the On/Off button.

At the end of the program, turn the machine off and remove the bread pan. Remove the bread from the pan. If necessary turn the bread on its side and remove the kneading paddles with the hook provided.

Let bread cool thoroughly before slicing.



Cheese Bread

Gluten Free

PROGRAM #6

Ingredients	2 lb.	2.5 lb.	3 lb.
water	1 1/3 cups	1 3/4 cups	2 1/2 cups
eggs	2	3	4
oil	2 Tbs.	3 Tbs.	4 Tbs.
sugar	1 Tbs.	2 Tbs.	3 Tbs.
salt	1/2 tsp.	1 tsp.	1 1/2 tsp.
white rice flour *	1 1/2 cups	2 cups	3 cups
brown rice flour *	2/3 cup	1 cup	1 1/2 cups
dry milk powder	3 Tbs.	4 Tbs.	5 Tbs.
xanthan gum	3 tsp.	3 1/2 tsp.	5 tsp.
instant minced onion	1/2 Tbs.	1 Tbs.	1 1/2 Tbs.
poppy seeds	1/2 tsp.	1 tsp.	1 1/2 tsp.
celery seeds	1 tsp.	1 1/2 tsp.	2 tsp.
dill weed	1 tsp.	1 1/2 tsp.	2 tsp.
grated sharp cheddar cheese	1 1/4 cups	1 1/2 cups	2-1/4 cups
yeast (active dry, quick-rise or bread machine)	2 tsp.	3 tsp.	4-1/2 tsp.

Directions

Add the ingredients into the bread pan in the order listed.

Place the bread pan in the machine.

Select Program #6, the weight of the bread and the desired crust color.

Press the On/Off button.

At the end of the program, turn the machine off and remove the bread pan. Remove the bread from the pan. If necessary turn the bread on its side and remove the kneading paddles with the hook provided.

Let bread cool thoroughly before slicing.

**See your local grocery or health food store for this special gluten free flour.*

Note : Gluten-free flours are very fine and need to be well blended before pouring them into the bread pan.



Salt Free Seven Grain Bread

Salt Free
PROGRAM #7

Ingredients	2 lb.	2.5 lb.	3 lb.
water	1 1/4 cups	1 3/4 cups	2 1/2 cups
oil	1/2 Tbs.	1 Tbs.	1 1/2 Tbs.
honey	1 1/2 Tbs.	2 Tbs.	2 1/2 Tbs.
orange rind, grated	1 small orange	1 orange	1 1/2 orange
whole wheat flour	2 1/3 cups	3 cups	4 1/2 cups
vital wheat gluten	1 1/2 Tbs.	2 Tbs.	2 1/2 Tbs.
yeast (active dry, quick-rise or bread machine)	1/2 tsp.	1 tsp.	1 1/2 tsp.
7 - grain cereal*	3/4 cup	1 cup	1 1/2 cups

Directions

Add the water, oil, honey, grated orange rind, whole wheat flour, vital wheat gluten and then the yeast into the bread pan.

Place the bread pan in the machine.

Select Program #7, the weight of the bread and the desired crust color.

Press the On/Off button.

When you hear the beep at the end of the first kneading cycle, add the 7 grain cereal.

At the end of the program, turn the machine off and remove the bread pan. Remove the bread from the pan. If necessary turn the bread on its side and remove the kneading paddles with the hook provided.

Let bread cool thoroughly before slicing.

**7- Grain cereal is a combination of barley, flax, oat, rice, rye, triticale and wheat. See your local grocery or health food store for this special blend.*



Salt Free Lemon Sesame Bread

Salt Free
PROGRAM #7

Ingredients	2 lb.	2.5 lb.	3 lb.
water	1 1/4 cups	1 2/3 cups	2 cups
oil	1/2 Tbs.	1/2 Tbs.	1 Tbs.
lemon juice	1 1/2 tsp.	2 tsp.	2 tsp.
white flour	3 1/2 cups	4-2/3 cups	5 2/3 cups
yeast (active dry, quick-rise or bread machine)	1 tsp.	1 1/2 tsp.	2 tsp.
sesame seeds	1/2 cup	3/4 cup	1 cup

Directions

Add the water, oil, lemon juice, flour and then the yeast into the bread pan.

Place the bread pan in the machine.

Select Program #7, the weight of the bread and the desired crust color.

Press the On/Off button.

When you hear the beep at the end of the first kneading cycle, add the sesame seeds.

At the end of the program, turn the machine off and remove the bread pan. Remove the bread from the pan. If necessary turn the bread on its side and remove the kneading paddles with the hook provided.

Let bread cool thoroughly before slicing.

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Omega 3 Loaf

Rye/Multi-grain

PROGRAM #8

Ingredients	2 lb.	2.5 lb.	3 lb.
water	3/4 cup	1 cup	1 1/4 cups
plain yogurt	3/4 cup	1 1/4 cups	1 2/3 cups
canola oil	1 Tbs.	1 1/2 Tbs.	2 Tbs.
molasses	2 Tbs.	3 Tbs.	4 Tbs.
salt	1 1/2 tsp.	2 tsp.	2 1/2 tsp.
dried milk powder	1/2 Tbs.	1 Tbs.	2 Tbs.
white flour	1 cup	1 1/3 cups	1 2/3 cups
rye flour	1 1/2 cups	1 3/4 cups	2 1/3 cups
whole wheat flour	2/3 cup	1 cup	1 1/4 cups
wheat germ	2 Tbs.	3 Tbs.	4 Tbs.
yeast (active dry, quick-rise or bread machine)	3 tsp.	4 tsp.	5 tsp.
flax seeds	1/2 cup	2/3 cup	3/4 cup
sunflower seeds	1/3 cup	1/2 cup	2/3 cup

Directions

Add the water, yogurt, oil, molasses, salt, dried milk, white, rye, and whole wheat flours, wheat germ and then the yeast into the bread pan.

Place the bread pan in the machine.

Select Program #8, the weight of the bread and the desired crust color.

Press the On/Off button.

When you hear the beep at the end of the first kneading cycle, add the flax seeds and sunflower seeds.

At the end of the program, turn the machine off and remove the bread pan. Remove the bread from the pan. If necessary turn the bread on its side and remove the kneading paddles with the hook provided.

Let bread cool thoroughly before slicing.



Seed Loaf

Rye/Multi-grain

PROGRAM #8

Ingredients	2 lb.	2.5 lb.	3 lb.
water	1 1/4 cups	1 2/3 cups	2 1/4 cups
canola oil	2 Tbs.	2 1/2 Tbs.	3 1/2 Tbs.
honey	2 Tbs.	2 1/2 Tbs.	3 1/2 Tbs.
salt	1 1/2 tsp.	2 tsp.	3 tsp.
rye flour	1 1/2 cups	2 1/4 cups	3 cups
whole wheat flour	1 1/2 cups	2 1/4 cups	3 cups
yeast (active dry, quick-rise or bread machine)	2 tsp	2 1/2 tsp.	3 1/2 tsp.
flax seeds	1/2 cup	1/2 cup+2 Tbs.	1 1/8 cups
sunflower seeds	2 Tbs.	3 Tbs.	4 Tbs.
poppy seeds	1 Tbs.	2 Tbs.	3 Tbs.

Directions

Add the water, oil, honey, salt, rye and whole wheat flours and then the yeast into the bread pan.

Place the bread pan in the machine.

Select Program #8, the weight of the bread and the desired crust color.

Press the On/Off button.

When you hear the beep at the end of the first kneading cycle, add the flax, sunflower and poppy seeds.

At the end of the program, turn the machine off and remove the bread pan. Remove the bread from the pan. If necessary turn the bread on its side and remove the kneading paddles with the hook provided.

Let bread cool thoroughly before slicing.



Real French Baguette

Baguette

PROGRAM #9

Ingredients	4 Baguettes
water	2/3 cup + 1 Tbs.
salt	1 tsp.
white flour	1 3/4 cups
yeast (active dry, quick-rise or bread machine)	1 tsp.

Directions

Add the ingredients into the bread pan in the order listed.

Place the bread pan in the machine.

Select Program #9 and the desired crust color.

Press the On/Off button.

At the end of the cycle, when you hear the beep, open the machine and take out the dough.

Divide it into 4 equal parts and shape the baguettes.

Brush them lightly with water.

Place them on the special baguette cooking pan and make several deep cuts in them with the finishing blade or a sharp knife.

Place the baguette cooking rack back into the machine in place of the bread pan.

Press the On/Off button to resume baking.

At the end of the program, remove the baguette rack, remove the baguettes and cool thoroughly.



Baguette with Honey & Oat Flakes

Baguette

PROGRAM #9

Ingredients	4 Baguettes
water	3/4 cup
honey	2 Tbs.
salt	3/4 tsp.
white flour	1 1/3 cups
rye flour	1/4 cup
yeast (active dry, quick-rise or bread machine)	3/4 tsp.
oat flakes	1/4 cup

Directions

Add the water, honey, salt, white and rye flour and then the yeast into the bread pan in the order listed.

Place the bread pan in the machine.

Select Program #9 and the desired crust color.

Press the On/Off button.

At the end of the cycle, when you hear the beep, open the machine and take out the dough.

Divide it into 4 equal parts and shape the baguettes.

Brush them with water and roll them in the oat flakes.

Place them on the special baguette cooking pan and make several deep cuts in them with the finishing blade or a sharp knife.

Place the baguette cooking rack back into the machine in place of the bread pan.

Press the On/Off button to resume baking.

At the end of the program, remove the baguette rack, remove the baguettes and cool thoroughly.



Viennese Baguette with Brown Sugar

Baguette

PROGRAM #9

Ingredients	4 Baguettes
water	1/2 cup
brown sugar	1/4 cup
butter	2 1/2 Tbs.
salt	3/4 tsp.
white flour	1 3/4 cups
Yeast (active dry, quick-rise or bread machine)	1 tsp.
egg yolk	1 egg yolk

Directions

Add the water, brown sugar, butter, salt, flour and yeast into the bread pan in the order listed.

Place the bread pan in the machine.

Select Program #9 and the desired crust color.

Press the On/Off button.

At the end of the cycle, when you hear the beep, open the machine and take out the dough.

Divide it into 4 equal parts and shape the baguettes.

Slightly beat the egg yolk and brush the yolk on the baguettes.

Place them on the special baguette cooking pan and make several deep cuts in them with the finishing blade or a sharp knife.

Place the baguette cooking rack back into the machine in place of the bread pan.

Press the On/Off button to resume baking.

At the end of the program, remove the baguette rack, remove the baguettes and cool thoroughly.



Lemon Cake

Cake

PROGRAM #10

Ingredients	2 lb.	2.5 lb.	3 lb.
eggs	3	4	6
sugar	1 cup	1 1/3 cups	1 3/4 cups
salt	pinch	pinch	pinch
butter	1/4 + 1/8 cup	1/2 cup	2/3 cup
sifted white flour	2 1/4 cups	3 1/8 cups	4 1/4 cups
baking powder	3 tsp.	4 tsp.	5 tsp.
lemon juice	4 Tbs.	6 Tbs.	8 Tbs.
zest of lemon(s)	1	1 1/2	2

Directions

Combine the eggs, sugar and salt in a mixing bowl and beat with an electric mixer for approximately 5 minutes, until light and frothy.

Pour mixture into the bread pan.

Add softened butter, sifted flour, baking powder, lemon juice and lemon zest.

Place the bread pan in the machine.

Select Program #10, the weight of the cake and the light crust setting.

Press the On/Off button.

At the end of the program, turn the machine off and remove the bread pan. Remove the cake from the pan. If necessary turn the cake on its side and remove the kneading paddles with the hook provided.

Let cake cool thoroughly before slicing.



Almond Cake

Cake

PROGRAM #10

Ingredients	2 lb.	2.5 lb.	3 lb.
eggs	3	5	6
sugar	3/4 cup	1 1/8 cups	1 1/2 cups
salt	pinch	pinch	pinch
dark rum	4 Tbs.	6 Tbs.	8 Tbs.
butter	1/2 + 1/8 cup	3/4 cup	1 cup
ground almonds	1 1/3 cups	2 cups	2 1/3 cups
sifted white flour	1 1/4 cups	1 3/4 cups	2 1/4 cups
baking powder	2 1/2 tsp.	3 1/2 tsp.	4 1/2 tsp.

Directions

Combine the eggs, sugar, salt, and rum in a mixing bowl and beat with an electric mixer for approximately 5 minutes, until light and frothy.

Pour mixture into the bread pan.

Add the softened butter, ground almonds, sifted flour and baking powder.

Place the bread pan in the machine.

Select Program #10, the weight of the cake and the light crust setting.

Press the On/Off button.

At the end of the program, turn the machine off and remove the bread pan. Remove the cake from the pan. If necessary turn the cake on its side and remove the kneading paddles with the hook provided.

Let cake cool thoroughly before slicing.



Quick and Easy Marmalade

Jam

PROGRAM #11

Ingredients	2.5 lb.
oranges	5 cups
sugar	2 cups
powdered pectin	1/3 cup
OR	
lemon juice	1/4 cup

Directions

Peel the oranges and cut them into pieces, removing the seeds.

Pour the cut fruit into the bread pan and add the remaining ingredients.

Place the bread pan in the machine.

Select Program #11.

Press the On/Off button.

At the end of the program, turn the machine off and remove the bread pan.

Remove marmalade from bread pan and cool thoroughly.

** Note: if using lemon juice instead of pectin, add 40 minutes to cooking time.*



Apple & Strawberry Compote

Jam

PROGRAM #11

Ingredients	2.5 lb.
Apples	4 cups
Strawberries	4 cups
Sugar	5 Tbs.

Directions

Core and peel the apples and cut them into pieces.

Wash and cap the strawberries.

Pour the fruit into the bread pan and add the sugar.

Place the bread pan in the machine.

Select Program #11.

Press the On/Off button.

At the end of the program, turn the machine off and remove the bread pan.

Remove compote from bread pan and cool thoroughly.



Fresh Pasta

Pasta

PROGRAM #12

Ingredients	2 lb.
white flour	5 1/2 cups
water	1/2 cup
eggs	5
salt	1 1/2 tsp.

Directions

Add the ingredients into the bread pan in the following order: flour, water, eggs, salt.

Place the bread pan in the machine.

Select Program #12.

Press the On/Off button.

At the end of the program, turn the machine off and remove the bread pan.

The pasta is ready to use.



Pizza Dough

Dough

PROGRAM #13

Ingredients	2.5 lb.
water	1 2/3 cups
olive oil	2 1/2 Tbs.
salt	2 1/2 tsp.
white flour	5 1/3 cups
yeast (active dry, quick-rise or bread machine)	2 1/2 tsp.

Directions

Add the ingredients into the bread pan in the order listed.

Place the bread pan in the machine.

Select Program #13.

Press the On/Off button.

At the end of the program, turn the machine off and remove the bread pan.

The dough is ready to use.



Ciabatta Rolls

Dough

PROGRAM #13

Ingredients	2.5 lb.
water	1 3/4 cups
olive oil	5 Tbs.
salt	2 1/2 tsp.
white flour	5 cups
yeast (active dry, quick-rise or bread machine)	2 1/2 tsp.

Directions

Add the ingredients into the bread pan in the order listed.

Place the bread pan in the machine.

Select Program #13.

Press the On/Off button.

At the end of the program, turn the machine off and remove the bread pan.

Remove the dough from the pan and transfer to a liberally floured work surface.

Press to flatten and divide the dough into 8 balls.

Cover with a damp kitchen towel, and let rise for 1 hour at room temperature.

Lightly press the balls to flatten them and form them into a square shape, then place on a baking sheet.

Preheat oven to 450°F. When oven is hot, brush rolls with olive oil.

Place them in the preheated oven along with a pan of water to add humidity.

Bake for approximately 25 minutes then cool on a rack.

A close-up photograph of two loaves of bread. The loaf in the foreground is dark brown and covered in a dense layer of rolled oats. The loaf in the background is lighter, topped with a thick layer of melted yellow cheese and a sprinkling of sliced almonds. The background is dark and out of focus.

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